



RESOLVE TO CELEBRATE A DELICIOUS NEW YEAR'S AT ART AND SOUL

Usher in 2010 with New Year's Eve prix fixe menus and New Year's Day "Hangover" brunch

The Liaison Capitol Hill offers Washingtonian's the New Year's Eve Essentials including special room rate

Washington, DC (December 7, 2009) – Art and Soul invites Washingtonian's to kick off 2010 with epicurean-inspired Southern comfort. To celebrate the New Year, Executive Chef Travis Timberlake has created two five-course prix fixe menus to ensure the last meal of 2009 is a memorable one. Timberlake's creations include a menu priced at \$80 (early seating) and \$95 (late seating) as well as a vegetarian option priced at \$65 (early seating) and \$80 (late seating). To help ring in the New Year diners at the late seating will receive a celebratory glass of champagne, party favors, and a box of handmade chocolates from Artisan Confections for the table. Seatings are available from 5:00 p.m. – 7:30 p.m. and 8:00 p.m. – 11:00 p.m. on Thursday, December 31. Reservations are required and a credit card must be provided to secure a reservation.

The five-course menu features *Rosemary Roasted Prime Rib with mushroom-squash barley, fresh horseradish, and beef jus; Grilled Pork Chop with sweet onion risotto and spiced kumquats; and Seared Halibut with spaghetti squash pancake, winter vegetables, and herbed butter sauce.* The five-course vegetarian menu includes *Butternut Squash Ravioli and Wild Mushroom Stew with winter vegetables and spaghetti squash pancake.* Full menus are below.

For those with a heavy head from too much bubbly the night before Art and Soul will offer a special "Hangover" Brunch from 10:30 a.m. - 4:00 p.m. on Friday, January 1, 2010. The à la carte brunch will include *Hoppin' John*, a traditional Southern dish featuring black-eyed peas and pork believed to bring good luck in the New Year, as well as Art and Soul [brunch](#) favorites.

In partnership with Art and Soul, diners at the restaurant can also enjoy The Liaison Capitol Hill hotel's special New Year's Eve package. The package includes a one night stay, a New Year's Eve Essentials Kit from Moët & Chandon including festive party favors and a mini-bottle of Champagne as well as a \$50 food and beverage credit to be used towards brunch at Art and Soul on New Year's Day. The package is priced at \$169.

To make a reservation at The Liaison Capitol Hill, please call 1-866-AFFINIA or visit www.affinia.com and use code NYEDC.

To make a reservation at Art and Soul, please call 202-393-7777 or visit www.artandsouldc.com.

ABOUT ART AND SOUL

Art and Soul is open for breakfast from 6:30 a.m. – 10:30 a.m. Monday – Friday; lunch is served from 11:30 a.m. – 2:30 p.m. Monday – Friday; and dinner is served from 5:30 p.m. – 10:30 p.m. Monday – Thursday, 5:30 p.m. – 11 p.m. Friday – Saturday; and Sunday Supper is from 4:00 p.m. – 9:00 p.m. on Sunday. Art and Soul also serves Weekend Brunch from 10:30 a.m. – 2:30 p.m. on Saturday and until 4:00 p.m. on Sunday.

ArtBar lounge services are from 4 p.m. – 12 a.m. The restaurant is located at The Liaison Capitol Hill, an Affinia Hotel, 415 New Jersey Avenue NW, Washington, DC. Reservations are recommended. To make a reservation, please call 202-393-7777. For more on Art and Soul, visit www.artandsouldc.com.

ABOUT AFFINIA

Affinia Hotels has prime locations in New York, Chicago and Washington, D.C. Offering the industry's most innovative guest service program, My Affinia allows business and leisure guests to tap the ease and immediacy of the Internet to create experiences of total customized comfort. Operated by Denihan Hospitality Group, a privately-owned company with more than 40 years of hospitality management expertise, Affinia Hotels is a proud member of a worldwide alliance of hotels including Joie De Vivre in the United States, Thistle Hotels in the United Kingdom, Rotana Hotels in the Middle East and First Hotels in Scandinavia. For more information, visit www.affinia.com or call 1-866-AFFINIA.

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Contact:

Danielle Tergis, dtergis@affinia.com
Art and Soul and The Liaison Capitol Hill, an Affinia Hotel
202.434.0126

5-Course Prix-Fixe
\$80/person (first seating)
\$95/person (second seating)

Amuse Bouche duo
Boudin Hoe Cake/Deviled egg

2nd Course (choice of one)
Capitol Hill salad

Traditional Caesar Salad

Brunswick Stew
with black pepper biscuit

Chestnut Soup
with brioche crouton and roasted royal trumpet

3rd Course (choice of one)
Ahi Tuna

Seared Scallops

Lobster Pot Pie
with watercress and blood orange

Lamb Hoecake

4th Course (choice of one)
Rosemary Roasted Prime Rib
with mushroom-squash barley fresh horseradish and beef jus

Grilled Pork Chop
with sweet onion risotto and spiced kumquats

Pecan Crusted Chicken

Seared Halibut
with spaghetti squash pancake, winter vegetables,
and herbed butter sauce

Dessert (choice of one)
Chocolate Stout Cake
Citrus Custard Tart
Cran-Apple Tatin

Morning-After Pecan Sticky Bun to take home

5-Course Vegetarian Prix-Fixe
\$65/person (first seating)
\$80/person (second seating)

Amuse Bouche duo
Pantry Hoe Cake/Deviled egg

2nd Course (choice of one)
Capitol Hill Salad

Traditional Caesar Salad

3rd Course (choice of one)
Sweet Onion Risotto with apple and fennel

Chestnut Soup with brioche crouton

4th Course (choice of one)
Butternut Squash Ravioli from menu

Wild Mushroom Stew
with winter vegetables and spaghetti squash pancake

Dessert (choice of one)
Chocolate Stout Cake
Citrus Custard Tart
Cran-Apple Tatin

Morning-After Pecan Sticky Bun to take home